

Cherry Tomato Sauce

from Chef Jordan Wagman - chefjordanwagman.com

Ingredients

- 2 cups (500 mL) cherry or grape tomatoes
- 1/3 cup (100 mL) olive oil
- 1/4 cup (60 mL) water
- 1/4 tsp (1 mL) kosher salt
- 1/4 tsp (1 mL) fresh ground pepper
- 1/4 tsp (1 mL) cannabis oil
- 3 each basil leaves

Instructions

- Rinse tomatoes under warm water, dry and set aside
- In a saucepan combine tomatoes, olive oil, salt and pepper and bring to a simmer over low heat until tomato skins begin to split and the juice from the tomatoes has been released, about 20 minutes.
- Remove from heat, transfer to a blender and add cannabis oil and basil or use an immersion blender in the sauce pot and puree until smooth.
- Use immediately or cool to room temperature, transfer to an air-tight container and refrigerate for up to 5 days.

Notes

Makes about 2 cups (500 mL).

You can easily adjust the amount of cannabis oil used to suit your preference.